

## CAVE Amateur Winemakers Competition COMPETITION RULES & ENTRY FORM

Entry forms, fees and wine submissions are due by 12:00 pm, Friday, October 25th, 2024

Who can enter? The competition is open to any amateur home winemaker.

### What kind of wine can be entered?

You can enter as many different fruit, honey/mead, cider, red, white, rosé, and other than standard wines (grape mixed with non-grape or wine with additives such as flavorings or spices), or fortified wines as you wish. The use of Colorado fruit or produce is highly encouraged. Wines using fruits fermented, aged, bottled, labeled, packaged, or processed in part or in whole by **any commercial or licensed winery are not eligible** for this competition. This does not apply to unfermented juice or grapes from commercial wineries or wine kits.

### **Event format**

The Amateur Winemakers Competition will be run by Monty Haltiner. Monty has over 20 years of experience in the adult beverage industry in Colorado. He became a Certified Sommelier through the Court of Master Sommeliers in 2007. From 2010 to 2011, he served as a retail representative of the Colorado Wine Industry Development Board, appointed by Governor Bill Ritter. He has volunteered to run the Wine Aroma Wheel at the Colorado Mountain Winefest and has judged amateur and professional wine competitions for several years. Monty served on the CAVE Board of Directors from 2015-2020.

Judging is done by blind tasting. Entrants will receive written comments from judges. An Awards Presentation will be held in conjunction with the VinCO Conference in January 2025.

### How to enter the 2024 CAVE Amateur Winemakers Competition:

- Entry form: Complete the entry form for <u>all</u> wines submitted. Include the year the wine was made and the residual sugar by %, if known. Otherwise use the appropriate term: dry, semi-sweet, or sweet. Two bottles per entry are required.
- 2. Fee: Each entry is \$15. The first entry is free for current CAVE members. Complete the Payment Form and include the appropriate payment. Fees can be paid by check or credit card. Fees are non-refundable.
  - \*Entry fees *do not* include entrance to Colorado Mountain Winefest events or registration to the 2024 VinCO Conference and Trade Show.
- 3. **Deadline:** Entry Forms, fees and wine submissions are due by Friday, October 25<sup>th</sup>, 2024, no later than 12:00 pm. *All Entry Forms and fees* must be sent to or dropped off at the CAVE/Winefest office. *Wines* can be delivered to any of the locations listed under #6. Please include a copy of the Entry Form with all wines delivered to locations other than the CAVE office.
- 4. Label wine samples: You must provide 2 (two) 750 ml samples of each of your entries. Complete the information on the labels provided and firmly affix one label to each bottle. If you are using a wine kit, for ingredients please list the brand and product name as the wine ingredients.
- 5. **Mail Entry Form and Payment Form with fees to:** CAVE, PO Box 1556, Palisade, CO 81526. Fax forms to: 970-464-0999. Please indicate on your Payment Form where you delivered your wine.

- 6. **Deliver entries:** Wines may be delivered to any of the following locations:
  - Grand Junction Lil' Ole' Winemaker, 516 Main St, Grand Junction, CO, 81501 970-242-3754, www.lilolewinemaker.com
  - Palisade CAVE & Colorado Winefest Office, 124 W. 3<sup>rd</sup> St, Palisade, CO, 81526 970-464-0111, www.winecolorado.org
  - Denver Bonacquisti Wine Company, 4640 N Pecos St Unit I, Denver, CO 80211, 303-477-9463, www.bonacquistiwine.com
  - Aurora The Brew Hut, 15120 E Hampden Ave, Aurora, CO 80014, 303-680-8898, brewmaster@thebrewhut.com

Clearly mark, ATTN: CAVE- Amateur Winemakers Competition

7. Incomplete or late entries WILL NOT be accepted

### **Awards Presentation and Luncheon**

An Awards Presentation will be held in conjunction with the VinCO Conference in January 2025.

Entry to the competition <u>does not include registration</u> to the VinCO conference. Entrants are encouraged to register for VinCO to take part in the educational seminars, wine tasting and networking events during the conference. To register for VinCO: http://www.winecolorado.org/events/vinco/

### **Judges and Judging Criteria**

Judges for the competition consist of wine industry professionals. Wines will be judged on color, clarity, aroma, taste, balance, and finish on a modified Davis 20 point scale. *Wines using more than 75 percent Colorado fruit or produce will receive one additional point.* Competition organizers reserve the right to reclassify any entry deemed more suitable to another category. Sparkling wine and cider will be judged within the appropriate category. Judges may refuse to taste a sample if two judges determine it to be spoiled or off. All decisions of the judges are final. Judging is not open to the public.

### Medals/Certificates

Medal Winners of each category and Best of Show will be announced during the VinCO Conference and Trade in January 2025. Medals and certificates will be awarded to the winners in each wine category. Competitors will receive the judges' comments on their wine electronically after the VinCO Conference.

### Questions?

If you have questions about the Amateur Winemakers Competition or the entry process, contact the CAVE office at 970-464-0111, email info@coloradowinefest.com or fax to 970-464-0999. The CAVE office is located at 124 West 3<sup>rd</sup> Street in Palisade, CO.

### **Important Conditions and Details**

CAVE's Amateur Winemakers Competition is held to encourage amateur winemakers. All costs the entrant incurs related to this competition are solely the entrant's responsibility. In submitting samples to this competition, the applicant certifies and agrees to all conditions in this document, to abide by the rules of the competition, and to accept the judges' decisions as final. Entrant understands and agrees that CAVE may subsequently use the participating amateur winemaker's name and/or pictures of the winemaker for publicity and/or promotional purposes without obligation or liability to the entrant.



## AMATEUR WINEMAKERS COMPETITION PAYMENT FORM

### ENTRY FORM, FEES AND WINE SUBMISSION DEADLINE: October 25<sup>th</sup>, 2024, no later than 12:00 pm

Name:	
Mailing Address:	
City:	Zip Code:
Phone:Em	nail:
Entry Fee: First entry is free for current CA Total number of entries = Total number of entries x \$15 = \$	VE Members! \$15.00 for each entry following
PAYI	MENT INFORMATION
BY CHECK: Please make payable to "CAV	E" (Colorado Association for Viticulture & Enology)
Mail to: CAVE Attn: Amateur Wine P.O. Box 1556, Palis	emakers Competition sade, CO 81526
BY CREDIT CARD (Circle card type): MC	VISA AMEX DISCOVER
Credit Card Number:	
Exp. Date/	Verification # (on back)
Card billing Zip Code:	
Name on Card:	
Signature:	
	ELIVERY INFORMATION
My wine was delivered to: ☐ Lil' Ole' Win	emaker LI CAVE UTTICE

Entry and Payment Form(s) can be faxed to (970) 464-0999 or scanned and emailed to <a href="mailto:info@coloradowinefest.com">info@coloradowinefest.com</a>.

☐ Bonacquisti Wine Company

☐ The Brew Hut



# Amateur Winemakers Competition 2024 Entry Form

## ENTRY FORM, FEES AND WINE SUBMISSION DEADLINE: October 25<sup>th</sup>, 2024, no later than 12PM

\*1 (one) entry consists of 2 (two) 750 ml samples\*

		# of entries x \$15	TOTAL DUE			
\$15						
\$15						
\$15						
\$15						
\$15						
\$15						
FREE IF CAVE MEMBER						
Entry Fee	% Content from Colorado	Residual Sugar % or term Dry, Semi-sweet, Sweet	Description of wine composition (% of each component)	Category (Red, White, Rose, Fortified, Fruit, Honey, Other than standard)	Vintage Year or NV	Wine Name
						Contact Name
			Email	Fax		Phone
		Zip	City			Mailing Address
						Name

NOTE: Please include a copy of this form with all wine delivered to locations other than the CAVE office

### **CAVE AMATEUR WINEMAKERS CAVE AMATEUR WINEMAKERS** COMPETITION COMPETITION WINE BOTTLE ID LABEL WINE BOTTLE ID LABEL Name \_\_\_\_\_ Name \_\_\_\_\_ Telephone \_\_\_\_\_ Telephone Category: □Red □ White □ Rose Category: □Red □ White □ Rose ☐ Fortified ☐ Fruit ☐ Honey ☐ Other ☐ Fortified ☐ Fruit ☐ Honey ☐ Other Vintage Year \_\_\_\_\_ Vintage Year Varietal(s) / Types of Fruit: Varietal(s) / Types of Fruit: % Residual Sugar or term (dry, semi-sweet, % Residual Sugar or term (dry, semi-sweet, sweet) sweet) Fruit Origin (State of): Fruit Origin (State of): Wine Composition (% of each component): Wine Composition (% of each component): (For official use) Entry # \_\_\_\_\_ (For official use) Entry # \_\_\_\_\_ **CAVE AMATEUR WINEMAKERS CAVE AMATEUR WINEMAKERS COMPETITION** COMPETITION WINE BOTTLE ID LABEL WINE BOTTLE ID LABEL Name \_\_\_\_\_\_ Telephone \_\_\_\_\_ Telephone \_\_\_\_ Category: □Red □ White □ Rose Category: □Red □ White □ Rose ☐ Fortified ☐ Fruit ☐ Honey ☐ Other ☐ Fortified ☐ Fruit ☐ Honey ☐ Other Vintage Year \_\_\_\_\_ Vintage Year \_\_\_\_ Varietal(s) / Types of Fruit: Varietal(s) / Types of Fruit: % Residual Sugar or term (dry, semi-sweet, % Residual Sugar or term (dry, semi-sweet, sweet) sweet) Fruit Origin (State of): Fruit Origin (State of): Wine Composition (% of each component): Wine Composition (% of each component):

(For official use) Entry # \_\_\_\_\_

(For official use) Entry # \_\_\_\_\_